

What I claim and desire to secure by Letters Patent is:

1. A method of pre-soaking a non-edible collagen casing for foodstuffs and reinforcing the clip strength and cooking resistance thereof, characterized by treating the dried collagen casing with an aqueous solution of at least one salt selected from the group consisting of sodium bicarbonate, sodium sulphate, ammonium chloride, calcium chloride, sodium hydrogen phosphate, potassium hydrogen phosphate, potassium chloride, ammonium sulphate, optionally in combination with sodium chloride, the total salt concentration being in the range of 5-18% by weight.

2. A method according to claim 1, wherein the total salt concentration is in the range of 8-12% by weight.

3. A method according to claim 1 or 2, wherein the aqueous solution contains at least two salts.

4. A method according to any one of claims 1-3, wherein the pre-soaked non-edible collagen casing is further packed in a packing of a material having good barrier properties.

5. A pre-soaked, reinforced non-edible collagen casing, which is obtainable by means of the method according to any one of claims 1-4.